

# DELAFORCE VINTAGE PORT 2017



<i>Wine</i>	Delaforce Vintage Port
<i>Varieties</i>	Old Vines Field Blend
<i>Year</i>	2017
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	5.300 Bottles (750ml)

The member of the Delaforce family can trace their history back over 400 years. Their involvement in the Port business dates back to 1834, when John Fleurriet Delaforce first came to Oporto. In 1868, George Henry Delaforce founded his own firm, the House of Delaforce.

Over the years, Delaforce has developed a reputation for its outstanding blending and ageing skills, which express themselves in the company's renowned Ports.

Today, Delaforce is owned and run by Real Companhia Velha, an independent family group. The Silva Reis family are entirely dedicated to the production and continuous improvement of Port and Douro wines. Almost every Port style is represented in the Delaforce range of wines that are sold throughout the world. Its distinguished portfolio of products continues to earn the company its recognition as masters of the Port blend.

The Delaforce Vintage Port is produced from a selected parcel of Old Vines from Quinta das Carvalhas, with southern exposition, facing the tributary Tordo River, a prime location where Delaforce has previously owned vineyards. This superb vineyard, with over 25 indigenous varieties blended in the same parcel - a technique used by our ancestors as a method of spreading production risks - was the perfect scenario for the 2017 Vintage to reveal one of the best Delaforce Vintage Ports ever produced by Real Companhia Velha.

The grapes are then carefully transported to the winery, where they are placed in traditional stone *lagares*, these which, due to their size and format, allow a perfect contact between the must and the grape skins, offering a soft yet greater extraction. Fermentation is interrupted through the addition of wine brandy leading to a final ageing stage of 2 years in oak vats.

## *The Year 2017*

The year 2017 was essentially characterized by a significantly atypical climate, having this been an extremely hot and dry year all round. Sprouting occurred prematurely, followed by a big advance in the vegetative cycle up until the harvest, due to a continuous evolution in climate conditions. The long absence of precipitation alongside very high temperatures caused meaningful hydric and thermal stress, resulting in one of the earliest harvest campaigns in Douro history, beginning in mid-August with a three-week advance in comparison to usual timings. Nevertheless, 2017 was a great year in terms of quality, producing classic Reds and remarkable Ports.

### *Technical Information*

Alc./Vol.:	20%
Total Acidity:	4.96 g/l
pH:	3.65
Baumé:	3.4

## *Tasting Notes*

The Delaforce Vintage 2017 presents a beautiful purplish colour, typical of a young lively Vintage Port. With a beautifully intense bouquet, it reveals great complexity with notes of citric, spices and liquorice, while on the palate it shows itself opulent, fruitful and round, with very lively and firm tannins, finishing long and lasting.